



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
86

Establishment Name: Tokyo Grill
Address: 2975 s rutherford blvd ste d
City: Murfreesboro
Inspection Date: 03/24/2023
Time in: 02:22 PM
Time out: 03:14 PM
Risk Category: 03
Number of Seats: 36

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and COS R WT. Sub-columns include IN, OUT, NA, NO. Rows cover Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and COS R WT. Sub-columns include OUT. Rows cover Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 03/24/2023
Signature of Environmental Health Specialist: [Signature] Date: 03/24/2023

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tokyo Grill
 Establishment Number #: 605259458

NSPA Survey – To be completed if #57 is “No”

- Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.
- Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.
- *No Smoking* signs or the International *Non-Smoking* symbol are not conspicuously posted at every entrance.
- Garage type doors in non-enclosed areas are not completely open.
- Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.
- Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.
- Smoking observed where smoking is prohibited by the Act.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 comp sink not set up	Cl		

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Sushi rice steam pot	Hot Holding	108
Crab make line cooler 2 hrs	Cooling	52
Shrimp make line cooler 2 hrs	Cooling	56
Rice steam pot	Hot Holding	150
Chicken make line steam well	Hot Holding	145
Beef make line steam well	Hot Holding	150
Rice make line steam well	Hot Holding	160
Raw chicken ric	Cold Holding	41
Raw beef ric	Cold Holding	41
Noodles wic	Cold Holding	40
Raw chicken wic	Cold Holding	40
Raw beef wic	Cold Holding	41

Observed Violations

Total # 6

Repeated # 0

13: Uncovered raw chicken stored above fresh produce in walk in cooler. Corrected by discussing and relocating chicken.

19: White rice in steamer not within proper hot holding temperatures. Corrected by discussing and pic discarding rice.

31: Crab lagoon stored on bucket near hand washing sink cooling.

39: Wiping cloth on prep table cutting board not stored in santi bucket.

41: Scoops in various containers with handles and without handles touching food product. Scoop with no handle being used for raw chicken in wic.

47: Cooking equipment has excessive debris build up on them.



Establishment Information

Establishment Name: Tokyo Grill

Establishment Number : 605259458

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Management awareness
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employee stayed on task.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See food source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Not observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps.
- 20: See food temps
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments

See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information

Establishment Name: Tokyo Grill

Establishment Number : 605259458

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: Tokyo Grill

Establishment Number #: 605259458

Sources

Source Type: Water Source: Smyrna city

Source Type: Food Source: Alliance

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Boim2021@hotmail.com

Will return for a follow-up inspection within 10 days to verify all priority item violations have been corrected.
Will discuss using a time policy for sushi rice.